GUESTS WITH FOOD ALLERGIES,
PLEASE ASK FOR A MANAGER

EAT FISH, *Live Longer*

EST 1986

Goode Co.™ SEAFOOD

2621 WESTPARK DRIVE AT KIRBY
HOUSTON TEXAS

EAT OYSTERS, *Love Longer*

Appetizers

Shrimp Creole Pie	(single) 5	(3) 13
Jumbo Lump Crab Cakes		(2) 17
Crab & Shrimp Tamales	(3) 10	(6) 18
Redfish Beignets		13
Fried or Sautéed Crab Fingers		13

CAMPECHANA DE MARISCOS

A refreshing, Mexican-style seafood cocktail made with a special blend of pico de gallo, fire-roasted Anaheim peppers and diced avocados.

Shrimp *-or-* Crab 16
Campechana Extra (*shrimp & crab*) 17

SHELL-ROASTED OYSTERS | 6 FOR $18

Oysters Rockefeller*
Spinach, bacon, lump crab meat, hollandaise

Mesquite-Grilled Oysters*
Topped with garlic butter and Romano cheese

Oysters Bienville
Creole vegetables, shiitake mushrooms, Gulf shrimp, garlic bread crumbles

Oyster 2 · 2 · 2
Two Mesquite-Grilled, two Bienville, two Rockefeller Oysters

ON ICE

Fresh-Shucked Oysters* (*on half shell*)	(½ dz) 11	(1 dz) 18
Chilled Stone Crab		*Market*
Gulf Boiled Shrimp	(½ lb) 14	(1 lb) 23
Gulf Shrimp Cocktail		16
Gulf Shrimp Remoulade		16

CHILLED SEAFOOD TOWER

Stone Crab Claws, Shrimp Cocktail, Campechana Extra, ½ dz Oysters

Serves 3-4 for 70

Gumbo & Salads

GUMBO	CUP	BOWL
Shrimp	8	15
Crab	8	15
Seafood (*shrimp, crab & oyster*)	8	15

SALADS

Simple House Salad* 6
Field greens, tomatoes, cucumbers, red onions, candied pecans, croutons

Fried Oyster Salad* 18
Cornmeal-crusted oysters, field greens, toasted pecans, diced tomatoes, Herbsaint dressing

Buttermilk Fried Chicken Salad 18
Marinated field peas, deviled egg, mesquite-smoked bacon, garden greens, chive Parmesan dressing

Shrimp Salad 18
Cold boiled or mesquite-grilled Gulf shrimp (6), field greens, artichokes, hearts of palm, Manchego cheese, roasted garlic dressing

Crab Salad 18
Lump blue crab, field greens, avocado slices, tomatoes

Shrimp & Crab Salad 18
Cold boiled Gulf shrimp, lump blue crab, field greens, avocado slices, tomatoes

HOMEMADE DRESSING OPTIONS:

Ranch, Herbsaint, Cilantro Lime, Blue Cheese, Vinaigrette, Oil & Vinegar

HOUSE SPECIALTIES

Baked to flaky perfection, then served on a bed of fried onion strings with a light Creole cream sauce.

Stuffed Crab*	(3) 21	
Whole Flounder*		29
Whole Stuffed Flounder*		33

MESQUITE-GRILLED ENTREES

Basted with our signature marinade and grilled over mesquite. Served with a shrimp empanada, garlic bread and choice of side.

FRESH SEAFOOD

Rainbow Trout 22
Catfish Filet 19
Add salsa (rojo or verde) and avocado, $2
Trout Almondine* 23
Mesquite Skewer 22
Gulf Shrimp 23
Add salsa (rojo or verde) and avocado, $2
Salmon Filet 24
Farm-Raised Texas Redfish 27
Texas Shrimp* 27
Eight Gulf shrimp wrapped in our smoked bacon

Add four Texas Shrimp* to any dinner, $10

MESQUITE COMBOS 26

Catfish & Shrimp | Trout & Shrimp
Flounder & Shrimp | Redfish & Shrimp

CHICKEN & STEAK

Served with a shrimp empanada, garlic bread and choice of side.

Boneless Chicken Breast 17
Add salsa (rojo or verde) and avocado, $2
Certified Angus Beef Ribeye 39
Seasoned with in-house grill salt and homemade steak butter, served with twice-baked potato and grilled asparagus
Filet Mignon 39
Add jumbo lump crab, mashed potatoes and grilled asparagus, $8

FRIED ENTREES

Served with a shrimp empanada, garlic bread and choice of side.

Catfish Filet		19
Gulf Oysters	(8) 20	(12) 25
Gulf Shrimp		23
Stuffed Shrimp		22
Stuffed Crab		21
Stuffed Combo (three stuffed shrimp, one stuffed crab)		22
Farm-Raised Texas Redfish		27

FRIED COMBOS 26

Catfish & Shrimp | Oysters & Shrimp
Flounder & Shrimp | Catfish & Oysters
Flounder & Oysters | Flounder & Soft-Shell Crab (*Market*)

SEAFOOD PLATTER 28

A hearty heap of Catfish, Gulf Shrimp, Oysters, Stuffed Shrimp & Stuffed Crab

MESQUITE-GRILLED

MARKET CATCH

Gulf Red Snapper	28
Yellowfin Tuna	25
Swordfish	23
Flounder Filet (*fried if desired*)	*Market*

Add sauteed jumbo lump crab, $10

SEASONAL

Halibut	*Market*
Soft-Shell Blue Crab (*fried*)	*Market*

CREOLE INSPIRED

Dishes that take their cue from our Cajun roots.

Shrimp Creole 22
Served with Seafood Rice
Shrimp Etouffee 22
Served with Seafood Rice
Fried Shrimp & Shrimp Etouffee 23
Served with Seafood Rice
Mesquite Catfish & Shrimp Etouffee 26
Catfish Filet smothered with Shrimp Etouffee, served with a side

Special Combos

For the wonderfully hungry and/or indecisive, select one fried and one mesquite-grilled option.

Mesquite-Grilled Shrimp
Mesquite-Grilled Catfish
Mesquite-Grilled Flounder

Fried Shrimp
Fried Oysters

All Special Combos 28

PO-BOYS

Served on toasted homemade French bread with garlic butter, mayonnaise, lettuce, pico de gallo; add sliced avocado, $1.5

CHOICE OF FRIED OR MESQUITE:

Catfish	14
Oyster (*fried only*)	15
Shrimp	15
Flounder	16
Combo	16

(Select two from above)

SIDES + A LA CARTE

SIDES

French Fries, Seafood Rice, Red Beans, or Daily Vegetables 5

A LA CARTE

Fried Green Tomatoes, Onion Rings, or Hush Puppies* 6
(If substituting, add $3)

Twice-Baked Potato with Vermont Cheddar 6
Grilled Asparagus 6
(If substituting, add $4)

THE RAW FACTS: *Contains pecan nuts. Eating raw oysters may cause severe illness and even death in persons with liver disease (*i.e. alcoholic cirrhosis, hepatitis, etc.*), cancer and other chronic illnesses that weaken the immune system. There may be small bones in some fresh fish. Some wines and maraschino cherries contain sulfites. Some dishes contain bacon (*lucky you*).

LICKETY SPLIT: Want to divide your dinner with a friend? No problem. Split dinners are an additional $5.

BACK TO TEXAS

FROM TAMPICO

My mother was a Mexican immigrant, so one of the best parts of our summers was road-tripping from Texas to Tampico to visit more of the family. All seven of us Goode crew would pile into our old station wagon, one my father had ingeniously rigged with a tray of ice, a little lever under the hood, and what had to be magic to get freezing cold air to shoot out of the vents while we cruised down the coastline.

ONE OF OUR FAVORITE STOPS WAS THE BAY OF CAMPECHE.

We'd wander the sun- and salt-swept streets along the water, and little Mexican ladies would pass us paper cones teeming with fresh seafood, Mexican salsa and sliced avocado— the most delicious thing we'd ever tasted, we swore.

These little seafood delicacies remained among my most vivid memories of the area for years. So when I finally came to open my seafood restaurant in '86, I took my cue from the Bay of Campeche: "CAMPECHANA" was the first appetizer on our menu *(with a little something extra for Goode measure, and three times the size for Texas)*.

TO THIS DAY, CAMPECHANA STILL RANKS AMONG THE MOST POPULAR DISHES WE SERVE— the perfect prequel to every seafood dinner... and to any day at the beach.

JIM GOODE
founder